



# Gluten Free Cookies

10 pieces



Easy

up to 15 Min.



## Ingredients:

### For the Cookies:

100 g Dr. Oetker Milk Chocolate Chunks  
2.5 g Xanthan Gum (1/2tsp)  
5 g Dr. Oetker Bicarbonate of Soda (1tsp)  
250 g Gluten Free Plain Flour  
150 g Unsalted butter (softened)  
100 g Caster Sugar  
75 g Light Brown Sugar  
1 Medium Egg  
30 ml Whole Milk (2tbsp)  
10 ml Dr. Oetker Madagascar Vanilla Extract (2tsp)

- 1 First things first, cream together the butter and sugar in a large bowl, this is easiest to do with an electric hand whisk. Pop in the egg, milk and Vanilla Extract and mix until the mixture is smooth.
- 2 Sieve over the flour, Bicarbonate of Soda and Xanthan gum and mix to form a dough. Finally stir through the Chocolate Chunks.
- 3 Line 2 baking trays with baking parchment, bring the dough together and divide into 10 equal pieces. Roll each piece of dough into a ball and pop onto your prepared baking trays spaced slightly apart and flatten each ball slightly.
- 4 Pop your cookie dough in the fridge to chill for 30 minutes. 10 minutes before baking pre-heat your oven to 200°C/180°C/Gas mark 6. Once chilled bake your cookies for 12-15 minutes until golden brown and still soft in the centre, they will firm up as they cool. Leave to cool on the tray for 10 minutes and then pop onto a cooling rack to cool completely.
- 5 You're now ready to tuck into your gluten free cookies, we don't think they'll last long!



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Tip from the Test Kitchen

- Your cookies will keep in an airtight container for up to 5 days at room temperature.
- You can freeze the balls of cookie dough and bake from frozen, just add an extra 5 minutes to your baking time.
- Why not experiment with your inclusions and add white and dark chocolate chunks to your cookies for a super triple chocolatey cookie!

